



**FHTB**  
FOOD, HOTEL & TOURISM  
BALI

incorporating  
A PAMERINDO INDONESIA TRADE EVENT  
**RETAIL**  
INDONESIA

# E-INVITATION

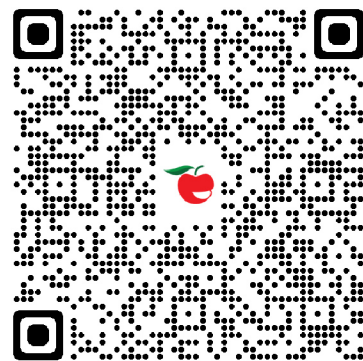
## 6 – 8 MARCH 2024

BALI NUSA DUA CONVENTION CENTER (BNDCC)

×



Scan Here to  
Pre-Register



THE 13<sup>TH</sup> INDONESIA INTERNATIONAL  
HOSPITALITY, FOOD & BEVERAGE TRADE EXHIBITION  
IN EASTERN INDONESIA

[www.fhtbali.com](http://www.fhtbali.com)

Organised by:



Sustainable Events







## ENHANCE OPPORTUNITIES TO LEAD SUSTAINABLE FUTURE BUSINESSES

### WHY SHOULD YOU VISIT FHTB 2024?

Food, Hotel and Tourism Bali (FHTB) incorporating Retail Indonesia is returning for its 13th edition on 6 -8 March 2024 at Bali Nusa Dua Convention Center (BNDCC). This exhibition serves as the perfect platform, bringing suppliers, manufacturers and distributors with their top products, technologies, and innovations directly to Bali, the heart of tourism in Indonesia. This event is a must-attend networking opportunity for all professionals, leaders, retailers, and all people who are passionate in the food, hotel, and tourism industry.

FHTB presents an extensive range of products from over 200 local and international food, beverage and hospitality exhibitors occupying the exhibition halls. Additionally, FHTB hosts exciting featured events in collaboration with various associations and partners.

### HIGHLIGHT OF FHTB 2024



**200+ EXHIBITING COMPANIES  
OCCUPYING 10,000+ SQM**



**FOOD AND BEVERAGE  
COMPETITIONS**



**INDUSTRY SEMINARS  
AND WORKSHOPS**



**FHTB TV PROGRAMME**



**NETWORKING PROGRAMMES**

**...and much more!**





# FEATURED EVENTS

## FOOD AND BEVERAGE COMPETITIONS



### THE 12TH SALON CULINAIRE BALI BY BALI CULINARY PROFESSIONALS (BCP)

FHTB supports Bali Culinary Professionals in organizing an exciting and artistic competition to showcase the skills and expertise of chefs and apprentices in the industry, featuring several competition classes. This competition is expected not only to boost enthusiasm and the fighting spirit of chefs but also to demonstrate the development and inspire in the culinary and gastronomic field.



### INDONESIA BEST SOMMELIER COMPETITION BY INDONESIA SOMMELIER ASSOCIATION (ISA) AND BALI RESTAURANT & CAFE ASSOCIATION (BRCA)

The Indonesia Sommelier Association (ISA) Bali Chapter and Bali Restaurant and Cafe Association (BRCA) are thrilled to unveil an exciting competition aimed at discovering the crème de la crème of sommeliers in Indonesia. This competition goes beyond testing practical skills related to service and tasting, it also delves into wine product knowledge. The exquisite competition promises not only to be captivating but also to enrich your knowledge about wine.



### INDONESIA COFFEE EVENTS (ICE) BY SCAI (SPECIALTY COFFEE ASSOCIATION OF INDONESIA)

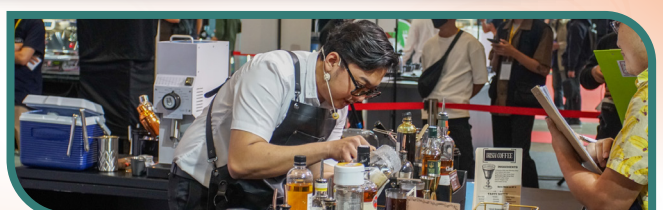
The Indonesia Coffee Events (ICE) is an annual competition series organized by the Specialty Coffee Association of Indonesia (SCAI). It aims to serve as a platform that embraces the passion of coffee enthusiasts and professionals, while promoting the diversity of traditions and flavors from various regions. ICE consists of various competition themes, such as Latte Art and Coffee in Good Spirit, on both national and regional scales.

## FHTB IS THRILLED TO HOST THE FOLLOWING PRESTIGIOUS COFFEE COMPETITIONS



### ILAC24 (INDONESIA LATTE ART CHAMPIONSHIP)

Embark on a thrilling quest to discover Indonesia's top barista of 2024, mastering the art of crafting creative latte patterns in a cup of coffee. This is a must-see event for all coffee enthusiasts and professionals.



### ICIGS24 (INDONESIA COFFEE IN GOOD SPIRIT CHAMPIONSHIP)

An exciting competition where baristas craft innovative beverage recipes, showcasing alcohol-based designer drinks that blend the richness of coffee and spirit.



# FEATURED EVENTS

## WORKSHOP



### GELATO WORKSHOP BY LOTUS FOOD SERVICES AND CARPIGIANI

Gelato, a beloved dessert for all ages, emerges as a fantastic business idea. Seizing this opportunity, Carpigiani & Lotus Food Services is hosting a gelato workshop at FHTB 2024. These workshops offer a unique chance for participants to immerse themselves in the exquisite craft of making authentic Italian gelato. Guided by expert gelato artisans, attendees will unravel the secrets behind crafting the perfect gelato – from selecting premium ingredients to mastering the intricate churning and freezing techniques. Joining this workshop is not just an educational experience; it's an inspiring journey that invites you to explore the enchanting world of gelato craftsmanship.



### BITTERSWEET FESTIVAL 2024 BY FERMENTASI NUSANTARA (FERMENUSA)

The Bittersweet Festival, presented by Fermentasi Nusantara (Fermenusa) and FHTB, is a series of events designed to promote the global fermentation industry. Fermentation, a traditional culinary heritage in Indonesia, encompasses the processing of food and beverages through fermentation techniques, with notable examples found in the production of tempeh and arak. Throughout the 3-day duration of FHTB 2024, the Bittersweet Festival will showcase workshops, seminars, and networking sessions.



## EXCITING EVENTS BROUGHT TO YOU BY FHTB



### INDUSTRY SEMINAR

Immerse yourself in knowledge at FHTB as our esteemed exhibitor's industry seminars, unveiling their latest products and services to all attendees. Gain valuable insights into the trends and innovations shaping the future of the food and hospitality industry, covering a diverse range of dynamic topics. Our Industry Seminar program is your golden ticket to learning from the best, providing useful insights to keep you updated and fuel your growth in the industry. Discover your favorite topic, mark the date in your calendar, and join us for an enlightening experience!



### FHTB TV PROGRAMME

FHTB TV Programme brings the vibrant pulse of FHTB 2024 directly to you! Tune in for live streaming of all the captivating program series featured in FHTB. Our program ensures that everyone, no matter where they are, can be part of the excitement and stay connected with the dynamic happenings at FHTB. Immerse yourself in the essence of FHTB as we deliver the event's energy and inspiration right to your screens. Catch the live action on the official Food & Hospitality Series\_ID YouTube Channel. Subscribe now and watch anytime, anywhere, ensuring you don't miss a moment of the action-packed FHTB experience.



### FHTB BUSINESS MATCHING PROGRAMME

The Business Matching program presents a unique chance to pre-schedule meetings with exhibitors at Food, Hotel & Tourism Bali. Enhance your business network, discover ideal partners, and explore growth opportunities across diverse categories. Contact our team to plan your visit optimally at FHTB.

Our team will arrange personalized meetings with FHTB exhibitors based on your specific needs, ensuring a tailored and impactful experience for you. Contact our team to plan your visit optimally at FHTB 2024.

Contact Our Representative Team Below or Visit [www.fhtbali.com/business-matching](http://www.fhtbali.com/business-matching) for More Information :  
Puspita Sari ([puspita.sari@pamerindoindonesia.com](mailto:puspita.sari@pamerindoindonesia.com))  
Zessica Hartini ([zessica.hartini@pamerindoindonesia.com](mailto:zessica.hartini@pamerindoindonesia.com))



# SUSTAINABILITY IS PART OF WHO WE ARE

**FASTER**



**FORWARD**

## WHAT IS FASTERFORWARD?

FasterForward is Informa's approach to sustainable business.

Our aim is to become an ever more sustainable, positive impact business. Through the FasterForward programme, we are embedding sustainability into everything we do and seizing opportunities from helping our customers and markets do the same.

FasterForward is a structured three-part programme with ambitious commitments and a wide range of activities, covering Informa's business operations, our brands and products and our broader community impact.

## FASTER TO ZERO

Under the Faster to Zero pillar, we are moving faster to become a zero waste and net zero carbon business.

To help meet the urgent challenges of a changing world, this means taking accelerated steps to reduce our carbon and waste footprint with the aim of becoming a zero waste and net zero carbon business by 2030.

Wherever we can, we are also actively helping our partners, customers and wider markets to achieve the same.



## SUSTAINABILITY INSIDE

All across Informa, our brands and products connect people with knowledge.

Our greatest impact on the world is through the specialist content and expert connections we deliver, and under the Sustainability Inside pillar, we are embedding sustainability inside every one of our brands.

Whether it's through content, events, intelligence, research or training, Sustainability Inside helps our customers accelerate their own sustainable development, creating growth opportunities for our brands and supporting.



## IMPACT MULTIPLIER

Under FasterForward, the Impact Multiplier pillar is about the positive impact we create when we can improve access to our specialist knowledge, help people connect more efficiently and invest in our communities.

Through the content we provide, we can help connect and inform those who struggle to access specialist knowledge and professional networks. When they connect at our events and online, we can help customers be even smarter and more efficient with their time and travel.

Where we work in a specialist or local community, we can partner with them and invest in ways that help them succeed and create more positive impacts in turn.



## **"Counteract the Environmental Impact on the Planet Through Sustainability in the Hospitality, Food & Beverage Sector with Innovation Towards the Global Market"**

Our event is part of Informa Markets and the Informa Group. Sustainability at Informa focuses on the long-term impacts we have on customers, colleagues, the communities we work in, and the environment.

Many of our stakeholders are clearly telling us that sustainability (social, economic, and environmental) is something that is no longer a nice to have but a necessary part of any event. We want to make sure we're meeting those expectations, and we believe that being sustainable is the right thing to do.

We also recognize that it's not just about the way we produce our events and products but recognizing that we have a role to play in providing a space to work in partnership together with our markets to inspire the sustainable development of the industries we serve.



# HOW IS FHTB 2024 SUSTAINABLE?



Pamerindo's Events are powered by renewable energy making the electricity usage carbon neutral



Working with suppliers to focus on environmental impact



We are carefully designing our feature areas to minimise the level of waste generated



Promote reused items to participants eg. reused bottle, reused bag, reused pallet



We facilitate the discussion and knowledge on sustainability



Catering fresh and locally-sourced food & beverages



We partner with different organization for sustainability business



We encourage visitors to hand in your lanyard for reuse



We upcycle and repurpose exhibition materials into creative interior design by collaborating with a local agency



Digital adoption to reduce paper



## Informa BetterStand

Disposable booths in events can have a significant negative impact on the environment. These booths are designed to be used once and then discarded, which leads to a significant amount of waste. In general, one 36sqm disposable booth creates around 2 tonnes of waste. This waste can include materials such as wood, metal, plastic which can take hundreds of years to decompose in landfills. In addition, the energy and resources used to manufacture and transport these booths also contribute to the carbon footprint of events. To mitigate this impact, it is important to promote the use of sustainable booths and reduce the overall waste generated by exhibitions. The Informa Better Stands Program is an industry wide campaign aimed to unite exhibitors, contractors and the wider events industry together to move away from disposable, single use booths at our events, in favour of reusable structures. We believe that by eradicating disposable booths we will improve the ease, safety and sustainability of the exhibitor experience at our events. You can find more information about our sustainability efforts, including our latest sustainability reports through

[www.informa.com/sustainability](http://www.informa.com/sustainability)





# HOW TO VISIT THE EXHIBITION

## PRE-REGISTRATION

Pre-register now to get free admissions worth IDR 150,000 and gain direct access to 3 days exhibition of FHTB 2024. Pre-registration ensures your place to visit FHTB 2024. Follow these steps to join us!



- Scan the QR Code or Visit [www.fhtbali.com/preregistration2024](http://www.fhtbali.com/preregistration2024)
- Fill in and complete the registration form on the pre-registration page. You will receive an email to validate your account upon registration.
- Once you have submitted the registration form, download the Visitor Pass on your phone or smart devices to gain direct access to the trade show. You are not required to print the Visitor Pass.
- Show your Visitor Pass to the registration crew and scan your QR Code at the check-in point to enter FHTB 2024.

## Onsite Registration

Register yourself on-site through our online registration at the registration counter at the venue. An admission fee of IDR 150,000 will be charged for the 3 days exhibition when registering onsite.

## ★ Gold Visitor

Available exclusively for visitors invited by our exhibitors to enjoy FHTB's "Gold Visitors" exclusive benefits.

## VISITOR ADMISSION POLICIES



No admission under 18 years old



FHTB is exclusive to business visitors



Visitors prohibited from giving samples



No baggage/trolleys are allowed inside



Visitor Passes are non-transferable; individual use only



Visitors cannot canvas, leaflet, or do sales activities



Strict business attire required; no sandals/sleeveless



Attendees consent to official event documentation

- No admission will be given to people under the age of 18.
- The opening hours are 10.00 AM - 06.00 PM (GMT+8) on Wednesday, 6 March 2024 to Thursday, 7 March 2024 and 10.00 AM - 05.00 PM (GMT+8) on Friday, 8 March 2024.
- Food, Hotel & Tourism Bali is a trade-only event.
- Admission is free of charge for all visitors upon completion of the online pre-registration process. Visitors who register onsite will be charged IDR 150,000 for the 3-days exhibition. Only online payment will be accepted.
- Visitors attending Food, Hotel & Tourism Bali show must not take part in any canvassing, leafleting, demonstrations, do any sales activities and give out product samples, objectionable behavior or wearing offensive apparel or be involved in any activity which may disrupt the event. If proved to be doing any of the activities mentioned, the visitor shall be removed from the exhibition.
- Visitor Pass holders must not allow their passes to be used by anyone else. Any failure is likely to lead to the Visitor Pass holder and the person using the Visitor Pass being removed from the event.
- Trolleys or any form of baggage carts are strictly prohibited from entering the exhibition halls.
- The dress code is strictly business attire. The following dress code/attire is NOT allowed entry into the exhibition halls:
  - o Slippers / Flip-flops
  - o Singlet / Sleeveless T-shirt
- Official show photographers and videographers will be taking photographs and filming videos throughout the 3-days event. Anyone attending Food, Hotel & Tourism Bali consents to such photography and filming without compensation and confirms that the organizers shall be entitled to use such photographs and videos, which may include photographs and videos of visitors, for promotional and marketing activities in the future, for exploitation in any media, without liability. No other photography or filming will be permitted at the event without the prior written approval of the organizers.
- The Organizers reserve the rights to exclude or remove anyone from the event and the exhibition venue who does not comply with this policy or who they reasonably consider is likely to break these rules or who is prohibited from attending under any applicable sanctions, laws, or regulations, or otherwise at the Organizer's discretion.
- Read our Privacy Policies here [www.informa.com/privacy-policy/privacy-policy-indonesian/](http://www.informa.com/privacy-policy/privacy-policy-indonesian/)

## VISITOR HEALTH PROTOCOL

To ensure the safety of our visitors attending FHTB, we will implement stringent SOPs as set by the Government and approved by the organiser as follows:



We suggest that visitors be fully vaccinated before entering the exhibition hall and accessing other facilities of Bali Nusa Dua Convention Center.



We highly recommend that all visitors observe strict personal hygiene practices including wearing masks and practicing social distancing and sanitization.

READ INFORMA MARKET'S ALL SECURE PROGRAM HERE : [www.informa.com/allsecure/](http://www.informa.com/allsecure/)



## SUPPORTING GOVERNMENT AND ORGANISATIONS

Food, Hotel & Tourism Bali (FHTB) incorporating Retail Indonesia 2024 is recognised and supported by the following Government Organisations and associations.



## SUSTAINABILITY PARTNER



## MEDIA PARTNERS



Follow us : #FHTB #fhtbali #foodhoteltourismbali